

Curry Flavored Mashed Potatoes

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1. Wash and dry the vegetables, remove the sprout from the potatoes and 2 inches slice crosswise.
2. Boil 1 Quart of water in the large pot
3. Premix the butter, milk and curry soup base in a small cup. warm up for 30 seconds and mix well to combine.
4. Boil potatoes for 14 – 15 minutes or until tender when pierced with a fork.
5. Turn off the heat. Drain thoroughly and return the potatoes to the pot.
6. Add butter mixture into the pot. Break potatoes down with the masher or by using hands. Combine thoroughly, continue until potatoes become smooth and color is evenly distributed.
7. Serve on the heat resist plate, Cover potatoes with the mozzarella cheese.
8. Heat the plate in the microwave or oven for 2-3 minutes until cheese melt.
9. Topped with the chopped Italian parsley.

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